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FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Mc Donalds							DATE 4/25/2019	TIME IN 1:45 PM		TIME OUT 3:15 PM	
				FACILITY DESCRI Not Applicab							
PERMIT HOLDER					EMAIL						
						codle.lynch@	partners.mcd.com		Major Vi	olations	1
PERMIT #	EXPIRATION DATE	SERVICE	REINSPECTION DATE	FACILITY PHONE #	PE	DISTRICT	NSPECTOR NAME				
PR0072871	03/31/2020	Routine inspection	Next Routine	(660)649-7087	2620	0013	Antonio Islas		Points De	ducted	15

The conditions listed below correspond to violations of the <u>California Health and Safety Code</u> and/or <u>Riverside County Ordinances</u> and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

FACILITY
CLOSED
CA HEALTH &
SAFETY CODE
SECTION 113960

OUT = Out of compliance

Major / Minor Violations: Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.

GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

0	In = In	comp	oliance + COS = Corrected on-site	0	N/O	= Not o
			DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
ln		N/A	1. Food safety certification			2
			Armando Zamora SS 1/24/22	'		
			EMPLOYEE HEALTH AND HYGIENIC PRACTICES			
ln			2. Communicable disease; reporting, restrictions and exclusions		4	
ln	N/O		3. No persistent discharge from eyes, nose, and mouth			2
ln	N/O		4. Proper eating, tasting, drinking or tobacco use			2
			PREVENTING CONTAMINATION BY HANDS			
ln	N/O		5. Hands clean and properly washed; gloves used properly		4	2
ln			6. Adequate handwashing facilities supplied and accessible			2
			TIME AND TEMPERATURE RELATIONSHIPS			
ln	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
ln	N/O	N/A	8. Time as a public health control; procedures and records		4	2
ln	N/O	N/A	9. Proper cooling methods		4	2
ln	N/O	N/A	10. Proper cooking time and temperature		4	2
ln	N/O	N/A	11. Proper reheating procedures for hot holding		4	
			PROTECTION FROM CONTAMINATION			
(E)	N/O	N/A	12. Returned and re-service of food			2
ln)			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	4	2
			/ Not currently washing.			

			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT
(ln)			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
			CONFORMANCE WITH APPROVED PROCEDURES			
(ln)		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
			CONSUMER ADVISORY			
ln		N/A	Written disclosure and reminder statements provided for raw or undercooked foods			1
			SCHOOL AND HEALTHCARE PROHIBITED FOODS			
ln		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
			WATER / HOT WATER			
(h)			21. Hot and cold water available		4	2
			Water Temperature 3-compartment sink 121°F			
			LIQUID WASTE DISPOSAL			
In			22. Sewage and wastewater properly disposed		4	2
			VERMIN			
(h)			23. No rodents, insects, birds, or animals		4	2
(h)		N/A	24. Vermin proofing, air curtains, self-closing doors			1

N/A = Not applicable

SUPERVISION / PERSONAL CLEANLINESS	OUT		
25. Person in charge present and performs duties, demostration of knowledge	2		
26. Personal cleanliness and hair restraints	1		
GENERAL FOOD SAFETY REQUIREMENTS			
27. Approved thawing methods, frozen food storage	1		
28. Food separated and protected from contamination			
29. Washing fruits and vegetables			
30. Toxic substances properly identified, stored, used	1		
FOOD STORAGE / DISPLAY / SERVICE			
31. Adequate food storage; food storage containers identified	1		
32. Consumer self-service	1		
33. Food properly labeled; honestly presented; menu labeling	1		

EQUIPMENT / UTENSILS / LINENS	OUT		
34. Utensils and equipment approved, good repair			
35. Warewashing: installed, maintained, proper use, test materials			
36. Equipment / utensils: installed, clean, adequate capacity			
37. Equipment, utensils, and linens: storage and use	1		
38. Adequate ventilation and lighting; designated areas, use	1		
39. Thermometers provided and accurate			
40. Wiping cloths: properly used and stored			
PHYSICAL FACILITIES			
41. Plumbing: properly installed, good repair	1		
42. Refuse properly disposed; facilities maintained	1		
43. Toilet facilities: properly constructed, supplied, cleaned	1		
44. Premises; personal item storage and cleaning item storage	1		

PERMANENT FOOD FACILITIES	OUT				
45. Floors, walls, ceilings: good repair / fully enclosed	1				
46. Floors, walls, and ceilings: clean					
47. No unapproved private homes / living or sleeping quarters	1				
SIGNS / REQUIREMENTS					
48. Last inspection report available					
49. Food Handler certifications available, current, and complete	1				
50. Grade card and signs posted, visible					
COMPLIANCE AND ENFORCEMENT					
51. Plans approved / submitted					
52. Permit available / current					
53. Permit suspended / revoked	0				
54. Voluntary condemnation					
55. Impound					

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5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY

POINTS

2

Inspector Comments: Observed an employee working the french fry line with uncovered decorative acrylic fingernails (long blue). Ensure employees use gloves or other approved method when wearing these type of fingernails.

Violation Description: Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED

POINTS

2

Inspector Comments: The three compartment sink faucet is in disrepair. The hot water knob is stripped, so the sink cannot run cold water only from the faucet knobs. Hot water is currently being turned on and off using the center faucet knob. When cold water is needed it cannot be run without hot water because the hot water knob is stripped. Properly repair this hot water knob to ensure the faucet operates properly for wash-rinse-sanitize.

Violation Description: All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

4

Inspector Comments: Wastewater was observed to be overflowing out of the access covers in the drive through area and flowing into the parking lot. Observed slow flow and back-ups in the facility drains nearest to the grease interceptor. The manager was directed to immediately contact a company to service the plumbing lines. Properly maintain the plumbing to this facility to prevent any overflows or back-ups. Be advised that facility management must immediately close once drains back-up, or discontinue flowing properly. A company arrived at 1530hours and began servicing the line.

Violation Description: A facility must have an approved and properly functioning plumbing system at all times. All liquid waste must drain to an approved, fully functioning sewage disposal system. Fully functional restrooms must be provided for employee use during hours of operation. (114197, 114250)

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS

1

Inspector Comments: -Observed several cold-holding units at the cooks line with torn/loose door gaskets. Properly replace these door gaskets and ensure these doors close in a secure manner to maintain proper temperature.

-The cooks line undercounter refrigerator was not in use (no food storage). The manager stated a work order has been submitted and repairs are on schedule. Contact this Agency before 5/1/19 with a status update on the unit. Ensure it is repaired to hold 41F or below before using for food storage.

Violation Description: All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS

Inspector Comments: Observed cleaning equipment partly submerged in sinks that were backed-up with waste water. Properly clean and sanitize all equipment that has come into contact with this wastewater back-up.

Violation Description: All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation.(114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR

POINTS

Inspector Comments: Properly unclog the mop sinks and floor sinks observed to be clogged or slow to drain. Ensure these drains are monitored daily for signs of slow flow or back-up. Ensure all plumbing fixtures are maintained in good repair.

Violation Description: All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

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42. REFUSE PROPERLY DISPOSED: FACILITIES MAINTAINED

POINTS

Inspector Comments: Properly clean and maintain the wastewater overflow that has flowed out into the parking lot and drive through area. Take action to properly clean to remove any residue from the wastewater overflow.

Violation Description: All food waste and rubbish shall be kept in leakproof and rodent-proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.7, 114257.1)

45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED

POINTS

Inspector Comments: Properly repair/replace the damaged floor coving tiles located along the wall in the walk-in freezer.

4

Violation Description: The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

46. FLOORS, WALLS, AND CEILINGS: CLEAN

POINTS

Inspector Comments: Observed an accumulation of trash, grime, and waste residue under the following areas of equipment: A) walk-in freezer shelving B) Under the main kitchen ice machine C) Floor under the soda syrup/grease container area. D) Floor surfaces around the floor sink drains. Properly clean and sanitize all floor surfaces throughout the facility.

Violation Description: Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE

POINTS

4

Inspector Comments: Observed several Riverside County food handler cards that were expired. Properly update these cards and ensure all employees have current Riverside County food handler cards available for review.

Violation Description: County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

53. PERMIT SUSPENDED / REVOKED

POINTS



Inspector Comments: This is facility is closed due to immediate health hazard, described as overflowing wastewater from the grease interceptor access covers and back-up/slow flow drains in the facility (photos taken). Facility is to abate violation, eliminating immediate health hazard prior to reopening. Facility to remain closed until verification of violation is abated and permission is granted by this Department. Facility closed sign posted, B placard posted. Do not move, remove, or block placard/sign to avoid penalty.

Violation Description: If an imminent health hazard is observed, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

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Overall Inspection Comments

At this time this facility had failed to meet the minimum health standards of the California Health and Safety Code (85 = B). A reinspection has been set for one week 05/02/19. Ensure all violations listed on this report are corrected by this date in order to be re-scored. "B" card posted, do not move, remove or block placards to avoid penalty. "A" card removed. "B" card must remain posted until removed by an employee of this Department. If you have any questions contact Inspector Islas at (951) 766-2824. Two complaint investigations were also completed this date regarding reserving food that was previously served to another customer (CO0068840) and sewage back-up (CO0068894). See the complaint investigation reports for further details.

Did you know that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at www.rivcoeh.org.

Signature

Codee Allen

Person in Charge

04/25/2019

Antonio Islas

Environmental Health Specialist

04/25/2019

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REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):

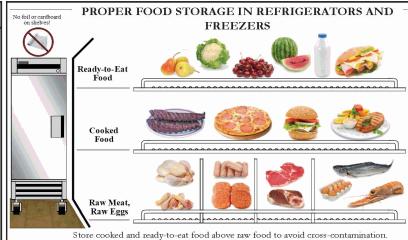
"If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- · Overflowing sewage (inside or outside the facility)
- · No potable water
- · No hot water
- No electricity
- · Rodent or insect infestation
- · Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Heath and Safety Code Section 114411:

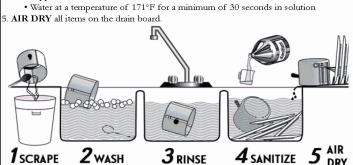
"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer.3



Keep all food covered to prevent contamination

MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

- 1. SCRAPE, clean, or soak items as necessary before washing.
- 2. WASH items in detergent and hot water of at least 100°F in the first sink.
- RINSE items in clear water in the second sink.
- 4. SANITIZE by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
 - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
 - · 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds
 - · 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution



PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapodly cooled.

TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature

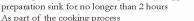
Use an accurate thermometer to verify the food is being cooled within proper timeframes



DRY

PROPER FOOD THAWING METHODS

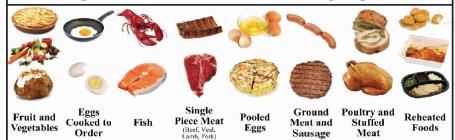
- Under refrigeration
- In a microwave oven on "defrost"
- Submerged under cold running water in an approved preparation sink for no longer than 2 hours





INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures



145°F 135°F 145°F 145°F 155°F 155°F 165°F 165°F for 15 seconds for 15 seconds for 15 seconds Food temperature cannot be felt - use your probe thermometer!



FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

BLYTHE

260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085

CORONA 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140

Fax 951-520-8319

HEMET 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874

INDIO

47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303

MURRIETA

30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245

PALM SPRINGS

554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470

RIVERSIDE

4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017

DES-31 (REV 10/18)